

APERITIVOS/APETIZERS

CAMARONES FERNANDO'S

Golden baked shrimp; finished in a lemon, butter and garlic Sauce

YUCA CAKES

Shredded South American yucca, mixed with crabmeat, queso fresco and a Blend of Latin seasoning. Served over black bean sauce topped with pico

EMPANADAS

Flour pastry stuffed with Beef tenderloin, black beans, cilantro, onions, fresh Tomato and a blend of Latin cheeses

CEVICHE

Lemon, Lime marinated snapper, mixed with red onion, fresh cilantro and Julienne Tomato in a citrus lemon, lime juice with a touch aji

SAMPLER TRIO

A sample of Ceviche, Camarones and Yucca cake

ENSALADAS/SOPAS

HOUSE SALAD

Romaine, artichoke hearts, hearts of palm, Roma tomato, carrots, bell pepper, Black Beans and red onion. Tossed in a light home made champagne vinaigrette dressing

CESAR

Traditional Cesar Salad. Romaine lettuce, croutons, parmesan cheese

SOPA DE MAR

Seafood bisque, crab meat, crawfish meat, cream, mixed fresh vegetables Cooked in Lobster consommé

PASTAS/POLLO

ALFREDO CON POLLO

Penne noodles tossed with grilled chicken and fresh Alfredo sauce

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Angel hair pasta, Crawfish meat in a tomato basil cream sauce

HOUSE PASTA

Penne noodles, fresh spinach and tenderloin tips tossed in a mild, tomato, Parmesan Cream sauce

PASTA MICHELLE

Angel hair tossed with fresh tomatoes, black beans, garlic, basil, cilantro, and grilled

Chicken breast, in a chicken stock sauce

PARMESAN CRUSTED CHICKEN

*Chicken breast battered and tossed with parmesan cheese, spiced bread crumbs, pan
fried topped with mushrooms in white sauce; served with penne vodka*

POLLO SOTEADO

*Lightly seasoned breast of chicken, dipped in a egg batter sautéed in lemon, wine
and butter sauce with capers*

PECHUGA TROPICAL

*Char-grilled marinated chicken breast topped with artichokes, tomato, and Cilantro
in a wine, lemon, butter and coconut milk sauce*

POLLO Y MAR

*Char-grilled marinated chicken breast; topped with shrimp, crab meat, avocado
and cilantro in lemon saffron beurre blanc sauce.*

PAELLA

*Yellow saffron rice, mixed with clams, mussels, scallops, shrimp, fish, crawfish
Squids, chicken and Spanish sausage*

CARNES/MARISCOS

STEAK Fernando's "our signature steak"

*Marinated center cut beef tenderloin char-grilled; served with grilled fresh
Asparagus and garlicky mashed potato. Available in any size*

PARRILLADA

Char-grilled: Beef tenderloin, lamb chops, shrimp and chicken sausage

CARNE ASADA

*Grilled, tender, thin cut of beef tenderloin basted in our special Latin sauce (chimi-churri)
Available in any size*

STEAK HICKL

Char-grilled marinated rib eye steak, served with garlicky mashed potato and grilled Asparagus

CORDERO

Grilled Mint-Rubbed tender lamb chops; hints of blue cheese, guava wine sauce.

Served with potatoes and grilled asparagus

CAMARONES

*Shrimp dipped in seasoned flour then baked finished in lemon **garlic** sauce*

CORVINA “our signature fish”

White filet of imported Ecuadorian fish dipped in egg-battered and sautéed, finished

In a lemon saffron beurre blanc sauce

MAHI MAHI

Mahi Mahi filet, char-grilled topped with fresh mango Aioli salsa

“EL JUDGE”

Grilled Corvina topped with tomato, cilantro, onion, shrimp and jalapeno; in Patron

Reposado tequila, lime juice and lemon essence.